

WEST Search History

| | | | |
|------------|---------|-------|--------|
| Hide Items | Restore | Clear | Cancel |
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DATE: Friday, December 10, 2004

| Hide? | <u>Set</u> <u>Name</u> | <u>Query</u> | <u>Hit</u> <u>Count</u> |
|--------------------------|---|--|----------------------------|
| | <i>DB=PGPB,USPT,EPAB,JPAB,DWPI; PLUR=YES; OP=OR</i> | | |
| <input type="checkbox"/> | L18 | L13 same (low adj3 volatil\$) | 0 |
| <input type="checkbox"/> | L17 | L13 and (boiling adj point) | 29 |
| <input type="checkbox"/> | L16 | L13 same (boiling adj point) | 9 |
| <input type="checkbox"/> | L15 | L13 same (cosmetic or pharmaceutical or lotion or emulsion) | 32 |
| <input type="checkbox"/> | L14 | L13 and (cosmetic or pharmaceutical or lotion or emulsion) | 103 |
| <input type="checkbox"/> | L13 | sesquiterpene adj alcohol | 200 |
| <input type="checkbox"/> | L12 | 5688291.pn. | 2 |
| <input type="checkbox"/> | L11 | hair adj3 (dye or bleach) and (kit or compartment or container) same (three or triple) same (parts or separated) | 38 |
| <input type="checkbox"/> | L10 | hair adj3 (dye or bleach) and (kit or compartment or container) same (three or multiple or parts or separated) | 637 |
| <input type="checkbox"/> | L9 | larkin-mary.in. | 4 |
| <input type="checkbox"/> | L8 | casperson-stephen.in. | 15 |
| <input type="checkbox"/> | L7 | casperson-s.in. | 100 |
| <input type="checkbox"/> | L6 | casperson.in. | 100 |
| <input type="checkbox"/> | L5 | lenzi-brangi.in. | 10 |
| <input type="checkbox"/> | L4 | lemzi-brangi.in. | 0 |
| <input type="checkbox"/> | L3 | 4327751.pn. | 4 |
| <input type="checkbox"/> | L2 | 4226852.pn. | 4 |
| <input type="checkbox"/> | L1 | 5294436.pn. | 2 |

END OF SEARCH HISTORY

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YOU HAVE REQUESTED DATA FROM 6 ANSWERS - CONTINUE? Y/(N):y

L1 ANSWER 1 OF 6 CAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 2003:534722 CAPLUS
DOCUMENT NUMBER: 139:116574
TITLE: Flavour components of whiskey. III. Ageing changes in the low-volatility fraction. [Erratum to document cited in CA136:354481]
AUTHOR(S): MacNamara, K.; van Wyk, C. J.; Brunerie, P.; Augustyn, O. P. H.; Rapp, A.
CORPORATE SOURCE: Irish Distillers Group, Dublin, Ire.
SOURCE: South African Journal of Enology and Viticulture (2002), 23(1), 37
CODEN: SAJVD5; ISSN: 0253-939X
PUBLISHER: South African Society for Enology and Viticulture
DOCUMENT TYPE: Journal
LANGUAGE: English

L1 ANSWER 2 OF 6 CAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 2001:906706 CAPLUS
DOCUMENT NUMBER: 136:354481
TITLE: Flavour components of whiskey. III. Ageing changes in the low-volatility fraction
AUTHOR(S): MacNamara, K.; van Wyk, C. J.; Brunerie, P.; Augustyn, O. P. H.; Rapp, A.
CORPORATE SOURCE: Irish Distillers Group, Dublin, 7, Ire.
SOURCE: South African Journal of Enology and Viticulture (2001), 22(2), 82-92
CODEN: SAJVD5; ISSN: 0253-939X
PUBLISHER: South African Society for Enology and Viticulture
DOCUMENT TYPE: Journal
LANGUAGE: English
REFERENCE COUNT: 36 THERE ARE 36 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L1 ANSWER 3 OF 6 CAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 1993:426958 CAPLUS
DOCUMENT NUMBER: 119:26958
TITLE: The effects of stamping and roasting treatments on volatile aromatic components in curry powder
AUTHOR(S): Park, Wan Kyu; Yoon, Jong Hoon; Kim, Hyeon Wee; Choi, Chun Un
CORPORATE SOURCE: Ottogi Res. Cent., Kyeonggi, 430-070, S. Korea
SOURCE: Han'guk Sikk'um Kwahakhoechi (1991), 23(3), 276-9
CODEN: HSKCAN; ISSN: 0367-6293
DOCUMENT TYPE: Journal
LANGUAGE: Korean

L1 ANSWER 4 OF 6 CAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 1991:2225 CAPLUS
DOCUMENT NUMBER: 114:2225
TITLE: Floral attractants for Cetoniinae and Rutelinae (Coleoptera: Scarabaeidae)
AUTHOR(S): Donaldson, Jean M. I.; McGovern, T. P.; Ladd, T. L., Jr.
CORPORATE SOURCE: Veg. Ornamental Plant Res. Inst., Pretoria, 0001, S. Afr.
SOURCE: Journal of Economic Entomology (1990), 83(4), 1298-305
CODEN: JEENAI; ISSN: 0022-0493
DOCUMENT TYPE: Journal
LANGUAGE: English

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 DOCUMENT NUMBER: 109:209805
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 AUTHOR(S): Koizumi, Yukimichi; Nagashima, Toshio; Yamada, Masatoshi; Yanagida, Fujiharu
 CORPORATE SOURCE: Dep. Brew. Ferment., Tokyo Agric. Coll., Tokyo, 156, Japan
 SOURCE: Nippon Shokuhin Kogyo Gakkaishi (1987), 34(4), 244-8
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 DOCUMENT TYPE: Journal
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 DOCUMENT NUMBER: 77:103636
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 INVENTOR(S): Jagers, Brian G.; Ufton, Keith F.; Wagner, Horst Richard
 PATENT ASSIGNEE(S): Bush Boake Allen Ltd.
 SOURCE: Ger. Offen., 27 pp.
 CODEN: GWXXBX
 DOCUMENT TYPE: Patent
 LANGUAGE: German
 FAMILY ACC. NUM. COUNT: 1
 PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|------------------------|------|----------|-----------------|----------|
| DE 2132637 | A | 19720302 | DE 1971-2132637 | 19710630 |
| US 3779932 | A | 19731218 | US 1971-158048 | 19710629 |
| US 3849326 | A | 19741119 | US 1971-158049 | 19710629 |
| NL 7109024 | A | 19720104 | NL 1971-9024 | 19710630 |
| CH 560757 | A | 19750415 | CH 1971-9694 | 19710701 |
| US 3923700 | A | 19751202 | US 1974-439926 | 19740205 |
| PRIORITY APPLN. INFO.: | | | GB 1970-31862 | 19700701 |
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 CODEN: SAJVD5; ISSN: 0253-939X
 PUBLISHER: South African Society for Enology and Viticulture
 DOCUMENT TYPE: Journal
 LANGUAGE: English

IT 60-12-8, 2-Phenylethanol 91-10-1, 2,6-Dimethoxyphenol 93-51-6,
 4-Methylguaiacol 97-53-0, Eugenol 103-45-7, 2-Phenylethyl
 acetate 106-32-1, Ethyloctanoate 110-38-3, Ethyl decanoate 121-32-4,
 Ethyl vanillin 121-33-5, Vanillin 123-25-1, Diethylsuccinate
 123-29-5, Ethyl nonanoate 134-96-3, Syringaldehyde 458-36-6,

Coniferaldehyde 498-02-2, Acetovanillone 617-05-0, Ethyl vanillate 624-17-9, Nonanedioic acid diethyl ester 628-97-7, Ethyl hexadecanoate 818-38-2, Pentanedioic acid diethyl ester 1835-14-9, Propiovanillone 2478-38-8, Acetosyringone 3245-23-6, 4-Ethylphenyl acetate 3433-16-7, Ethyl-9-oxononanoate 3943-80-4, Ethyl syringate 4206-58-0, Sinapaldehyde 5348-74-3, Butyl vanillate 5650-43-1, Propiosyringone 6627-88-9, 4-Allyl-2,6-dimethoxy phenol 7554-12-3, Diethyl malate 7786-61-0, 4-Vinylguaiacol 39638-67-0, trans- β -Methyl- γ -octalactone 55013-32-6, cis- β -Methyl- γ -octalactone 60563-13-5, Ethyl homovanillate 422268-52-8 422268-53-9 422268-54-0
RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
(aging changes in **low-volatility** fraction flavor components of whiskey (Erratum))

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DOCUMENT TYPE: Journal

LANGUAGE: English

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L1 ANSWER 3 OF 6 CAPLUS COPYRIGHT 2004 ACS on STN

ACCESSION NUMBER: 1993:426958 CAPLUS

DOCUMENT NUMBER: 119:26958

TITLE: The effects of stamping and roasting treatments on volatile aromatic components in curry powder

AUTHOR(S): Park, Wan Kyu; Yoon, Jong Hoon; Kim, Hyeon Wee; Choi, Chun Un

CORPORATE SOURCE: Ottogi Res. Cent., Kyeonggi, 430-070, S. Korea

SOURCE: Han'guk Sikk'um Kwahakhoechi (1991), 23(3), 276-9

CODEN: HSKCAN; ISSN: 0367-6293

DOCUMENT TYPE: Journal

LANGUAGE: Korean

AB Effects of stamp mill and roasting treatments for improving flavor and for aging effect on volatile aromatic components in curry powder were investigated by gas chromatog. Major volatile aromatic components of curry

powder were **eugenol**, cuminaldehyde, myristicin, anethole, eugenolacetate, cinnamaldehyde, linalool, limonene, p-cymene and γ -terpinene. The content of **low volatile** components was increased by stamping for ≤ 10 min, whereas high volatile components started to increase after 10 min. The content of **low volatile** components decreased with increasing roasting time.

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SOURCE: Journal of Economic Entomology (1990), 83(4), 1298-305
CODEN: JEENAI; ISSN: 0022-0493

DOCUMENT TYPE: Journal

LANGUAGE: English

AB Twenty-nine of 69 candidate lures were attractive to one or both scarabaeid subfamilies, Cetoniinae and Rutelinae, found in South Africa. Cinnamyl alc., 3-phenyl-2-propen-1-ol, was highly attractive to both these pestiferous beetle subfamilies in field tests. It attracted a variety of species from each subfamily, including the most common ones: *Dyspilophora trivittata*, *Oxythyrea* spp., *Pachnoda* spp. and *Anomala transvaalensis*. Cinnamyl alc. was persistent in the field and its attractiveness was increased by the addition of **eugenol** in the ratio of 5:5. β -Ionone, 4-(2,6,6-trimethyl-1-cyclohexen-1-yl)-3-buten-2-one, was highly attractive and a specific lure for both sexes of *A. transvaalensis*. Both attractants have floral odors and **low volatility** and are com. available.

L1 ANSWER 5 OF 6 CAPLUS COPYRIGHT 2004 ACS on STN

ACCESSION NUMBER: 1988:609805 CAPLUS

DOCUMENT NUMBER: 109:209805

TITLE: Curry. V. Changes of aroma components during processing of commercial cooked curry

AUTHOR(S): Koizumi, Yukimichi; Nagashima, Toshio; Yamada, Masatoshi; Yanagida, Fujiharu

CORPORATE SOURCE: Dep. Brew. Ferment., Tokyo Agric. Coll., Tokyo, 156, Japan

SOURCE: Nippon Shokuhin Kogyo Gakkaishi (1987), 34(4), 244-8
CODEN: NSKGAX; ISSN: 0369-5727

DOCUMENT TYPE: Journal

LANGUAGE: Japanese

AB Curry was prepared from roast beef, a roux containing onion, oil, and flour, seasoned soup stock (beef or chicken), vegetables, and curry powder added to the roux after cooking. The aroma compds. were analyzed before and after the mixture was stewed, and before and after the curry was packaged and sterilized. Stewing for a long time decreased compds. with **low volatility** (β -pinene, cineole, p-cymene, and acetoin) and increased compds. with high volatility (cuminaldehyde, anethole, **eugenol**, isothymol, and **eugenol** acetate); linalool and borneol concns. were not affected.

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| PRIORITY APPLN. INFO.: | | | GB 1970-31862 | 19700701 |
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| | | | US 1971-158049 | 19710629 |

AB Oligomeric or monomeric zirconate or titanate esters of perfume alcs or phenols were used as **low volatility** scenting additives for solid detergents. Thus, 74 g (BuO)₄Ti and 144 g **eugenol** were heated and distilled free of BuOH in vacuo, giving 158 g tetraeugenyl orthotitanate [35074-34-1] as a dark red, very viscous liquid. The esters hydrolyzed when the detergent composition was dissolved in water, releasing the perfume component.

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(FILE 'HOME' ENTERED AT 16:50:00 ON 10 DEC 2004)

FILE 'CAPLUS' ENTERED AT 16:50:10 ON 10 DEC 2004

L1 6 SEA ABB=ON PLU=ON (SESQUITERPENE ALCOHOL OR FARNESOL OR
CEDROL OR CEDRENOL OR PATCHOULI ALCOHOL OR EUGENOL OR SANTALOL
OR BISABALOL OR SCLAREOL OR ISOPHYTOL OR VETIVEROL OR GLOBUL
OR GUAIOL) (P) (HING BOILING OR LOW VOLATIL?)
D L1 IBIB 1-
D L1 IBIB 1- KWIC

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